

Scope for interpretation of corona measures



For several weeks now, the BAG has been repeatedly relaxing the measures against Covid-19 and Switzerland is opening up a little, so that the various catering establishments can once again welcome customers. However, not all restaurants take safety measures equally seriously. How do the establishments deal with the federal requirements? By means of a self-experiment I would like to show the contrast between the strategies of various catering establishments.

*A reportage by Silvan K.
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A self-experiment

Shisha-bar

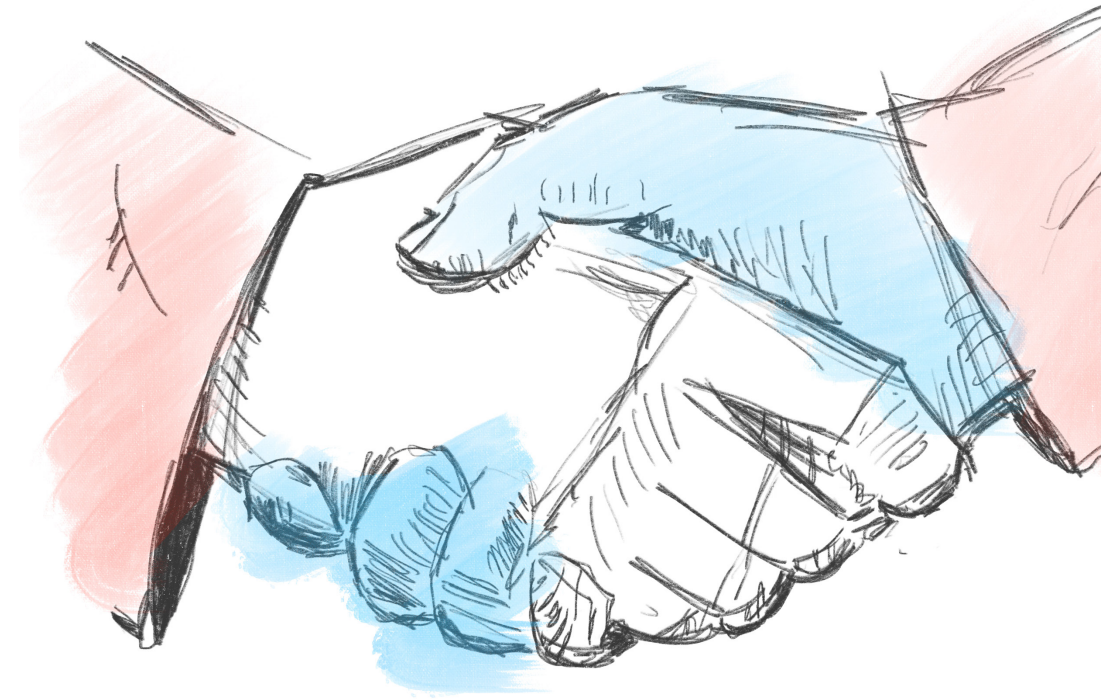
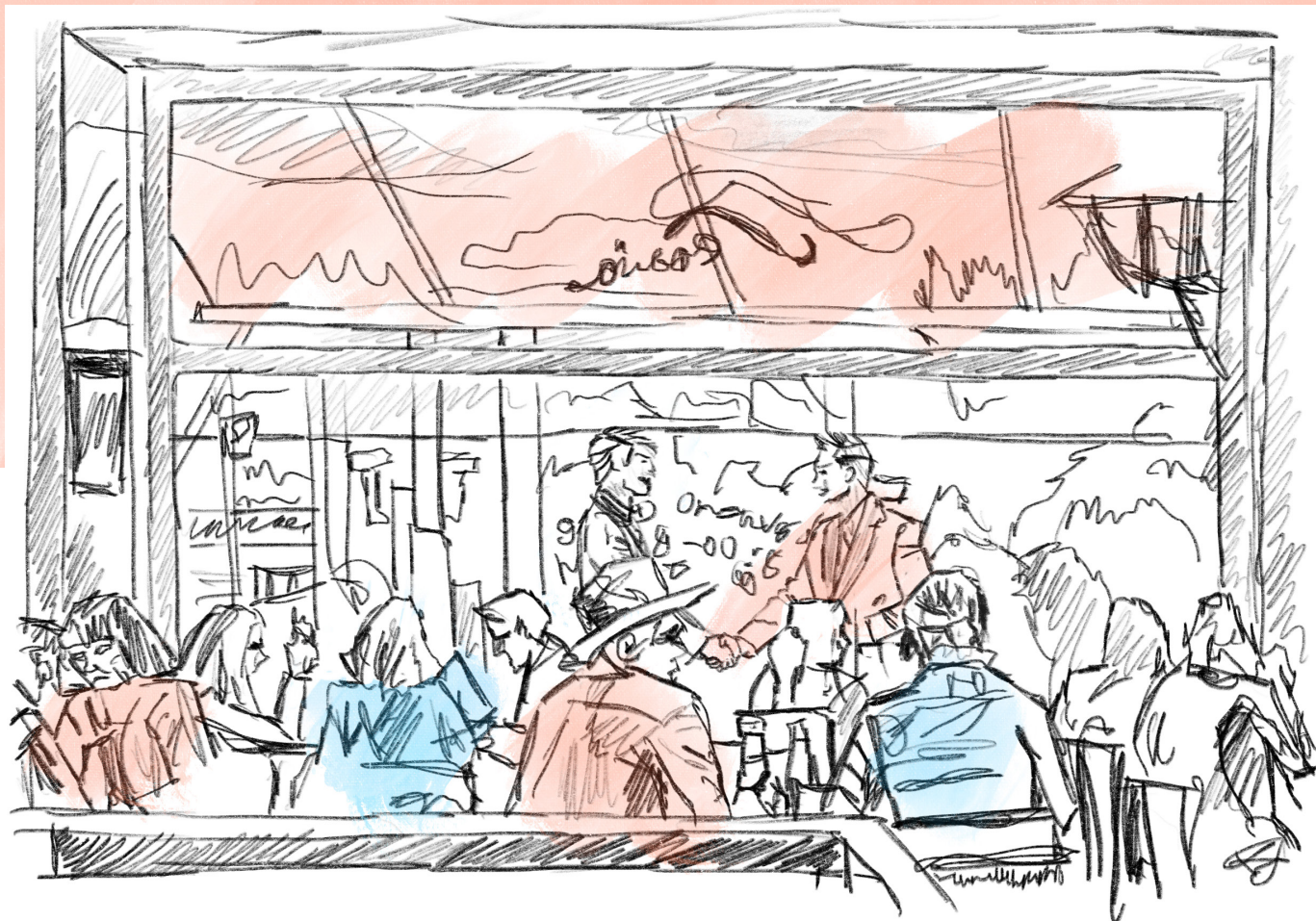
It is 10:00 a.m. and I am sitting in a small shisha-lounge in Bern. It's a bit early for me to have a smoke, but a "Latte Macchiato" seems to be necessary to wash down the sleep. After the long self-isolation, I feel strange to drink a coffee in a restaurant in public again, as if the global pandemic had never reached Switzerland. The coffee is brought to my table, which of course is a somewhat unnecessary point of contact with the employee, given the current situation with the virus.



At this time of the day there is almost nobody in the shisha-bar. So the minimum distance of 2 meters can be kept well. The tables in the small room are a bit apart. Apart from the small bottle of disinfectant at the entrance and a lovelessly cut out information sheet from the BAG, the place looks as if everything is normal.

Pizzeria

12:30 p.m. and I am hungry. To eat in the steamed room is not very pleasant for me and so I stroll a few streets further to a pizzeria. Here, too, there is a splash of disinfectant at the entrance. My eyes have to get used to the bright neon lighting of the pizzeria a little from the sunlight. The place is full. There is no question of minimum distance. When I sit down, the proud Italian owner greets me with a strong handshake. For me a very unusual feeling. After all, I haven't even shaken hands with my closest colleagues lately.



The atmosphere is hectic and the pizzeria seems to be running very well at this time of the day. A young couple stands at the entrance and the owner turns away from me to welcome the new customers. I wonder how many hands an average pizzeria owner shakes a day and notice a sudden desire to visit the disinfection spray again. The pizza is not brought to my table as in the past, but I have to pick it up at the counter.



Café

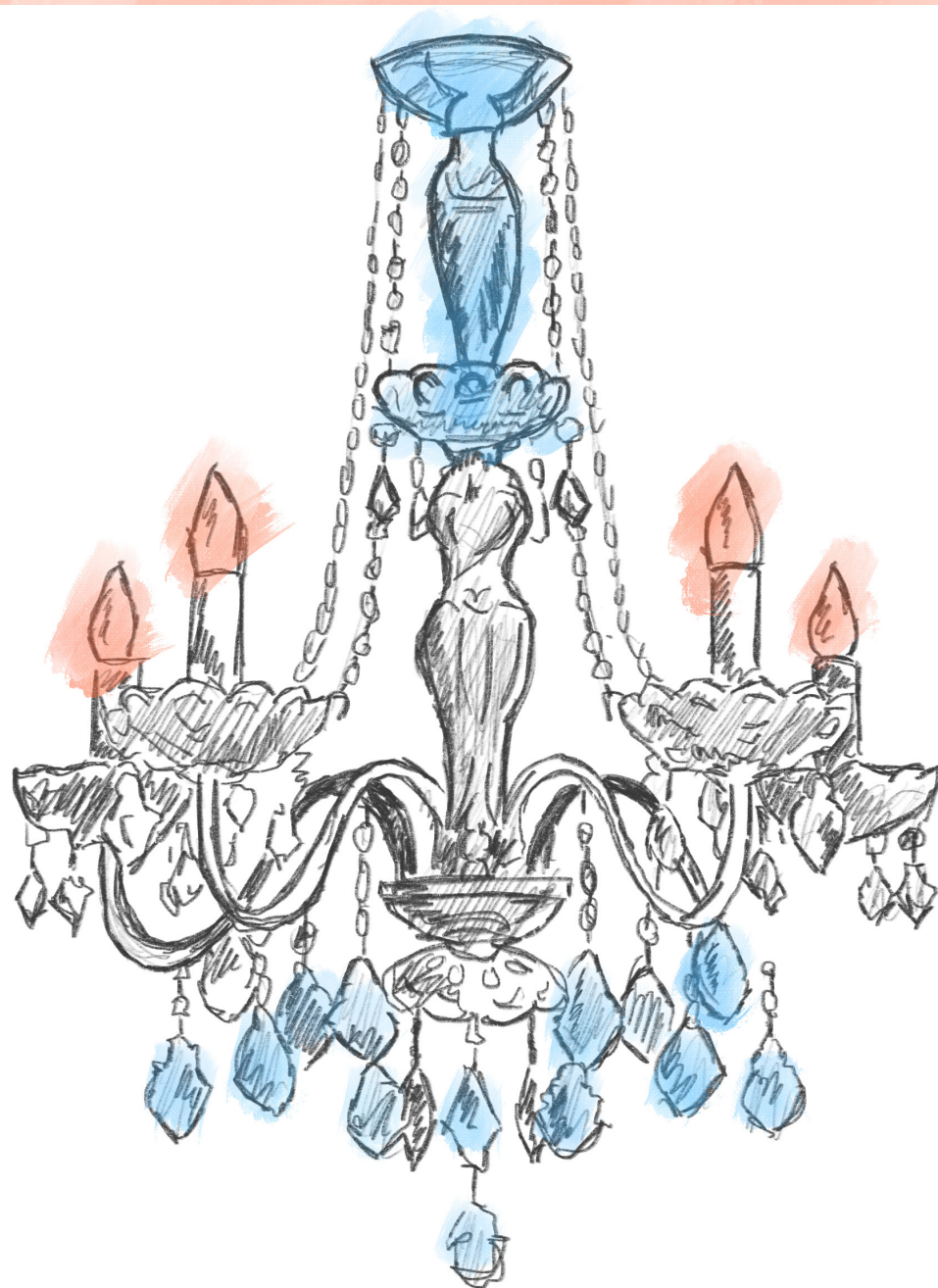
I remember yesterday, when I was sitting in a small café in Fribourg and the measures against the virus seemed to me almost a bit exaggerated. In comparison, the pizzeria seems like day and night. At the entrance of the station café, there was someone with a mouthguard, who had the job of directing customers to the tables in a corona-compliant manner. Although there was a lot of space via the small terrace in front of the café, we were only allowed to enter the terrace from one side via a path with barrier tape. Another barrier tape path then led away from the terrace again.



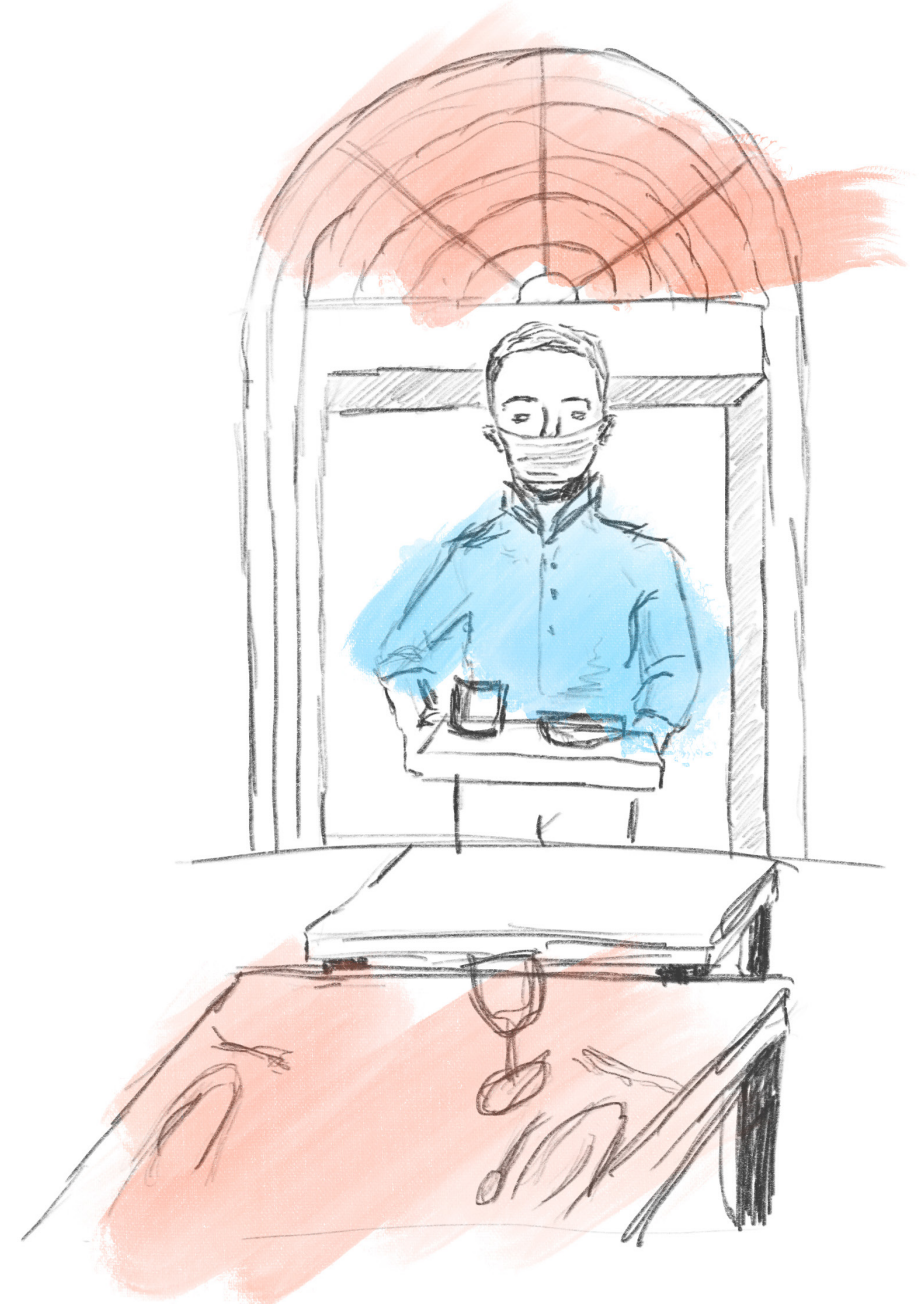
At our small table sticks a QR code. As we scanned it, the menu list appeared. So, there is one less risk of infection due to the omission of the physical menu list. Also, we were not allowed to get up and walk around. Unless of course I had to go to the toilet.

Restaurant

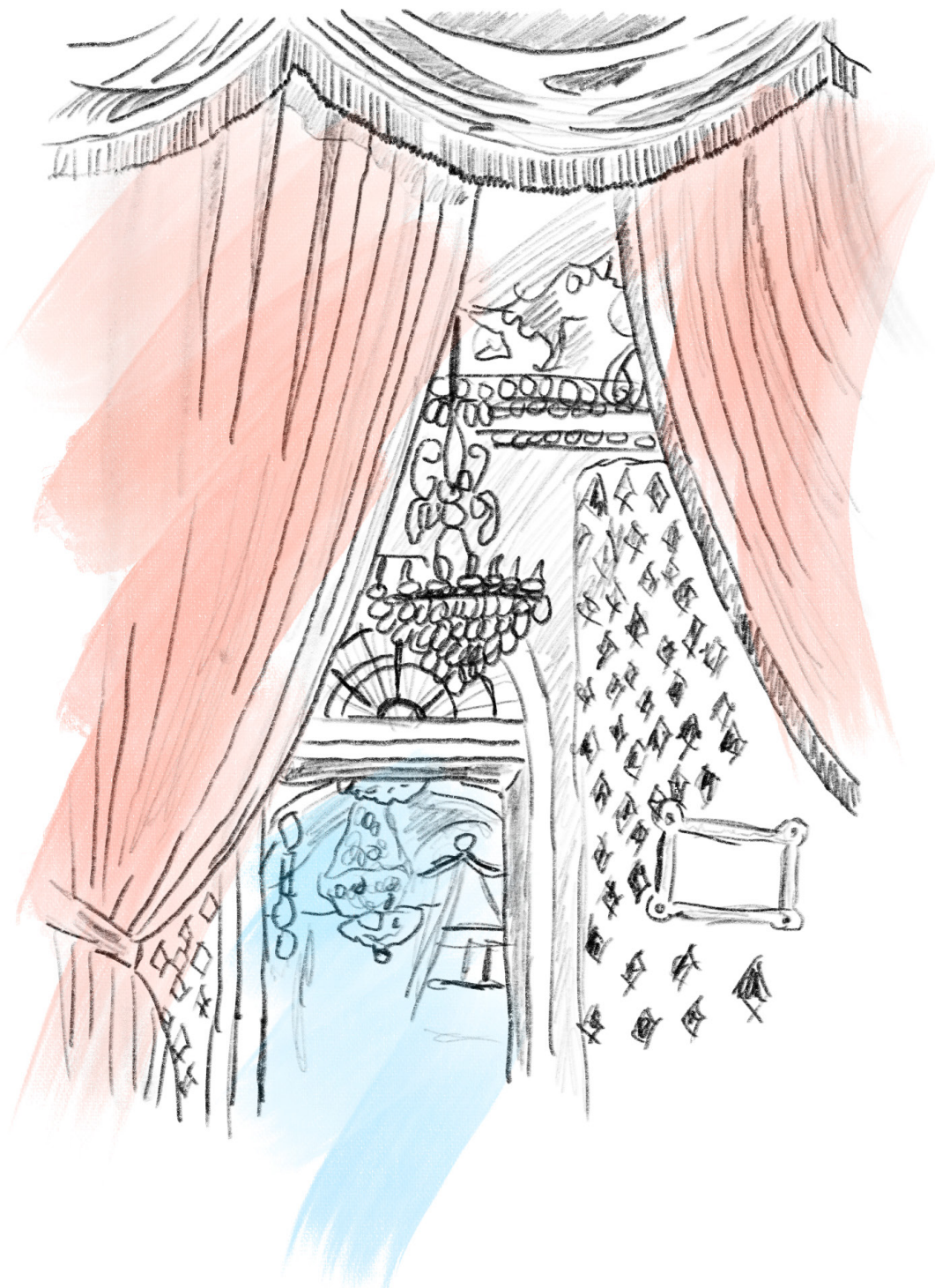
In the evening I was invited for dinner by my godfather in a noble restaurant. Most of them are in suits and I feel a bit under dressed in my dark blue sweater. The atmosphere is cozy and there are only a few guests. Huge chandelier hang from the ceilings and the room looks like a hall of a rich colonialist from the Belle Epoque.



Due to the current situation, we are not allowed to sit down ourselves but are accompanied to the table by an employee. All employees in this restaurant wear face masks and rubber gloves. Once we arrive at the table, we are explained how to deal with the measures of the restaurant. Each course is placed on a separate small table. From there we can then drag our food over to our table. This is to prevent contact between employees and restaurant visitors. The face mask seems a bit strange to me. Especially in such a noble environment the mask seems to be very unsuitable. But I understand the reasons and get used to it quickly. The waiter is very friendly and I can recognize his smile even with a face mask.



After the meal, the boss of the restaurant comes to our table and greets us with a nod of the head. He tells us how important the Corona measures are to him. It is important to him that his customers feel safe. Especially because some of the customers are older and belong to the risk group. I find it interesting to see how different the measures taken by the various restaurants are, and I notice how much the handling of these measures depends on the management of the restaurant business.



After a day with lots of food and a big change between locations, I am looking forward to retreating back to my familiar surroundings at home. It is difficult to draw a conclusion from my observations, as the restaurants have very different ways of dealing with the BAG requirements. Not all take it equally seriously. At least the disinfectant was provided by all the establishments. But the further measures and contact with customers were interpreted very differently. What is ultimately the best strategy, I cannot judge. What is certain is that dealing with crisis situations says a great deal about the management strategy of the companies.